

Ann Landers

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One no longer helped. Next was one shot in the morning to "get me going." Then at 10 a.m. some bourbon in a coke. Soon I was "sipping" all day.

When my husband came home one evening and found me passed out on the living room floor and the children running loose in the neighborhood at 6:30 p.m. he laid down the law. I made promises — which I broke. It was the same old story over and over again.

Finally he saw a lawyer about a divorce. The lawyer suggested a psychologist and a marriage counselor for us both. My husband agreed and it worked like a miracle.

I feel strong and confident — and most of all thankful. I know I can make it now. So I say to you women who may recognize yourselves in my story: Get help. The bottle is too big to fight alone. — MARGE

Dear Marge: Thank you for writing. Let's hear from you again — one year from today.

To learn the knack of feeling comfortable with the opposite sex, read for ANN LANDERS' booklet, "How to Be Date Bait," enclosing with your request 20 cents in coin and a long, self-addressed, stamped envelope.

Ann Landers will be glad to help you with your problems. Send them to her in care of this newspaper enclosing a stamped, self-addressed envelope.

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Holiday Dinner

The home of Mr. and Mrs. Don Wolf on Halldale will be the scene of a Thanksgiving Day dinner. Guests will include Mrs. M. S. Austin and three children, and Mrs. Sam Wallace and three children of Justin; Mr. and Mrs. Richard Gazeley and Kris; Mr. and Mrs. Mark Fox and Mrs. Bertha Elliott.

Entertains

Club at Dinner

Mrs. B. W. Roberts entertained her sewing club at a dinner Thursday evening at her home, 1609 Anapola Ave. Her guests were Mmes. Dorothy Post, George Probert, John Melville, Harvel Guttenfelder, Sidney Hopkins, R. A. Bingham, Frank Paour, Dorothy Rojo and Roland Waldeck.



HILLBILLY DRAMA . . . Drama Section of the Torrance Woman's club will participate in the "Footlight Follies" to be staged by the Victor Woman's club to raise funds for a recreation building in Victor Park. Emoting are clubwomen, Mmes. Edward Laughney on floor; Andrew Acampora with gun in back; Roy Apsey with jug and pipe; Myrna

Cheek, instructing; and James Laird, aiding Mrs. Laughney. Mrs. Acampora will also sing "The Sound of Music" and "Moon River." Tickets for the show at the Grand Theater, Nov. 23 and 24, may be secured from any Victor Woman's club member or Mrs. J. G. Laird of the Torrance Woman's club.

Family Dinner

Mr. and Mrs. H. E. Borner and son, Bruce, 26218 Delos Dr., will attend a family dinner on Thanksgiving Day at the home of Mrs. Borner's sister, Mrs. W. S. Kile in La Canada.

See 'Kismet'

Mr. and Mrs. Walter West and Mr. and Mrs. Paul R. Clark attended the Thursday evening performance of "Kismet" at L.e. Philharmonic.

Gamma Gammas

Met Tuesday

Gamma Gamma chapter of Delta Kappa Gamma (women in education) met Tuesday evening for dinner at the Sego Restaurant in San Pedro.

After dinner, Mrs. Lucille Burkhalter, president, conducted the meeting, followed by the presentation of colored slides by Alyse Harrell of her recent trip around the world.

Dianas Outline Varied Agenda For Near Future

November business meeting of the Redondo Beach Dianas, California Federation of Women's Clubs, Marina District, Junior membership, was called to order by club president, Mrs. Roger Gardemann this week at the Redondo Beach Woman's Clubhouse.

Following the flag salute Mrs. Gardemann introduced Mmes. Winnifred Van Gilder, coordinator; Paul Taylor, past Dianas president; Charles Hillinger, past Marina Juniors president; and Reynolds Gorsuch, District International Affairs, and hosting chairman.

Mrs. Reynolds Gorsuch, vice president, reported the children's Christmas party will be held on Dec. 20, at the clubhouse with Mmes. Charles Hillinger and Eric Lindgren as chairmen of the event. Mrs. Gorsuch also announced the annual Christmas dance on Dec. 7 at the Cockatoo Inn.

Ways and Means Chairman, Mrs. James Mitchell, announced Jan. 17, 18, and 19 as the dates for the Rummage Sale, chairmen Mmes. Chris Saunders and Paul Mitchell.

A Christmas party at Las

Paumas School is being planned in December with gifts and refreshments for each girl. Mrs. Pratt announced the Salvation Army Doll Tea to be held Dec. 5.

Mrs. Fran Torino, Civic Service chairman, announced the polio clinics on Dec. 2 and 9, and the TB Christmas Seal campaign on Nov. 14, and asked for volunteers. Mrs. Torino stated the Christmas tags were available to order from the Los Cerritos Juniors, the money going to Cystic Fibrosis.

Federation Extension Secretary, Mrs. Chris Saunders, announced the District Crafts display Nov. 26 in Manhattan Beach. Mrs. Arthur Callen, crafts chairman, asked members to register their crafts. Mrs. James McPherson, art chairman, displayed an oil painting by Mrs. Barbara Lindberg in "The Art Corner."

The annual Teenage Miss Contest was announced by Miss Jeanne Moody, youth chairman. Dianas filled boxes with food and clothing for their two needy families.

Miss Sara Mitchell, house chairman, introduced hostesses for the evening, Mmes.

Auxiliary Nominates New Officers

New officers were nominated at the meeting of the Ladies Auxiliary to the Torrance Fire Department held at the home of Mrs. Richard Sprout, president.

Nominated were Mmes. Margaret Spaan, president; Armen Powers, first vice-president; Gloria Nanney, second vice-president; Lynda Pike, treasurer; and Lora Lee Hall, secretary.

Mrs. Carmen Power was chairman of the nominating committee.

New officers were installed Saturday at a luncheon meeting at the Three Lions restaurant.

During a social hour following the business meeting, the ninth anniversary of the auxiliary was celebrated. Refreshments were served by Mrs. Shirley Sprout and Mrs. Eileen Blahnik, co-hostesses.

Attending were Virginia Blekalew, Eileen Blahnik, Jeanette Ferraiola, Wanda Martin, Sybil Moffitt, Gloria Nanney, Carmen Power, Shirley Sprout, Margaret Spaan and Jeanne Wass.

Early Notice For Gigantic Benefit Sale

Bargain hunters are given an advance tip to circle the dates of March 22 and 23 on their calendars since these are the dates chosen for Torrance's largest rummage sale.

The sale, which will benefit the Torrance Scout Center, will be sponsored by the Scout Center and the Torrance Junior Woman's Club.

Scene of the sale will be the Scout Center Bldg., 2365 Plaza Del Amo, just south of Carson St. Plans are under way, which include child care.

Scout Center, Inc., is a non-profit organization co-sponsored by the Torrance Junior Woman's club and the Torrance Civitan Club, which maintain the building for use of Harbor District Boy and Girl Scouts. In continual use since its opening last spring, the center is used by as many as four groups each day.

Houseguests

Mr. and Mrs. J. E. Dillon, 22304 Charlotte Drive, had as their weekend guests Mr. and Mrs. J. L. Rhodes of Uplands. Other old friends and former Youngtown, O., residents visiting the Dillons recently were Mr. and Mrs. John Huber, now of Inglewood.

To Santa Barbara

Mr. and Mrs. John C. Warnock, 3241 Opal St., will go to Santa Barbara to have Thanksgiving dinner with Mrs. Warnock's mother, Mrs. Maud Reed.

Harlan Feicht, Anthony Credico, William Curry; and Miss Patty Brans. Mrs. Thomas Mitchell made the table decoration.



THIS TRADITIONAL PUMPKIN Pie with a modern air is light and fluffy. Molded in a corn flake-date crust which requires no baking, it is a perfect conclusion to a bountiful meal. Another variety of this favored pie is included, too.

Favored Holiday Pie Comes in Varieties

As important as the Thanksgiving feast as the plump roast turkey is traditional pumpkin pie.

The old-time version is baked like a custard pie while modernists go for chiffon in all its lightness. Either is a perfect conclusion to a bountiful meal.

We list them both for your choosing.

SHARLESVILLE PUMPKIN PIE

Pastry for 1 crust pie

- 2 cups mashed pumpkin
- 1/4 tsp. salt
- 1 cup sugar
- 4 eggs, separated
- 1/2 tsp. cinnamon
- 1/2 cup cream (amount can be increased and less whiskey used if desired)

1 cup whiskey

1/4 cup butter, melted

1 tbs. cornstarch

Line pie pan with pastry. Combine pumpkin, salt, sugar, egg yolks and cinnamon and beat for 5 minutes.

Add cream, whiskey and butter and mix well. Sprinkle cornstarch over stiffly beaten egg whites and fold into first mixture.

Pour into pastry shell. Bake at 450 degrees for 10 minutes. Reduce temperature to 350 degrees and bake about 30 minutes longer or until knife in-

CHIFFON FILLING

1 tbs. unflavored gelatine

2 tbs. cold water

1 1/2 cups cooked pumpkin

1/4 cup brown sugar, firmly packed

1/4 tsp. salt

2 tsp. cinnamon

1/2 tsp. ginger

1/4 tsp. allspice

1/4 cup milk

3 eggs, separated

1/2 cup granulated sugar

1/2 cup whipping cream

1 tbs. grated orange rind

Soften gelatine in water. Combine pumpkin, brown sugar, salt, spices and milk. Cook over low heat, stirring frequently, until mixture boils.

Combine with slightly beaten egg yolks. Cook again over low heat, stirring constantly until thickened. Remove from heat and stir in softened gelatine.

Chill until mixture begins to set. Beat egg whites until stiff but not dry; add granulated sugar gradually and continue beating until whites stand in peaks.

Whip cream until stiff; fold into pumpkin mixture together with egg whites and grated orange peel. Spread lightly in crumb crust and chill until set.

Serve at room temperature with additional whipped cream if desired. Pie may be carefully covered, wrapped and stored in freezer until ready to use. Let stand at room temperature 1 to 2 hours before serving. Do not freeze whipped cream topping. Add before serving.

Oysters Make Traditional Fall Supper

Raw or stewed, baked or fried, Oysters hold a special attraction for busy homemakers who are becoming increasingly aware of their nutritive value, delicious flavor and ease in preparation.

During this season, Oysters will reign as seafood of the month—selected by the Southern California Fisheries Association.

Companion items, lobster and fillet of perch will also be strongly featured.

Fresh or Frozen Available fresh or frozen the year around, oysters are adaptable to a variety of dishes and methods of preparation.

Oysters in the shell are generally sold by the dozen and must be alive when purchased. When alive, they have a tightly closed shell.

Gaping shells that do not close when handled indicate that the oysters are dead and therefore no longer usable.

Shell oysters will remain good stored in the refrigerator (about 40° F.) for quite a while. Shucked oysters are generally sold by the pint or quart and should have a natural creamy color, with clear liquor, free from shell particles.

Surrounded By Ice

Fresh, shucked oysters are packed in metal containers or waxed cartons which should be refrigerated or surrounded by ice.

When properly handled they will remain fresh for a week or ten days. Frozen oysters should not be thawed until ready to use. Once thawed, they should never be refrozen.

OYSTER STEW

1 quart oysters

4 tablespoons butter or margarine

1 quart milk (or half milk and half cream)

1/2 teaspoon salt

1/4 teaspoon pepper

Paprika

Frozen chopped chives

Drain oysters and reserve liquor. Melt butter, add drained oysters and cook three minutes, or until the edges curl.

Combine oyster liquor with milk. Add salt and pepper. Heat but do not let come to a boil. Add oysters and serve at once.

Sprinkle with paprika and frozen chopped chives. Makes 6 servings.

AMONG MY SOUVENIRS

More uses of autumn harvest find their way into favorites. Try them and see!

SPICED PEARS IN ORANGE JUICE

4 firm ripe Bartlett pears

1/2 cup sugar

1 cup fresh orange juice

1 tbs. fresh lemon juice

1 stick cinnamon, 2" long

4 whole cloves

1/8 tsp. ground mace

Dash salt

Peel, quarter and core pears. Place in baking dish. Mix together in saucepan the sugar, orange and lemon juices, spices and salt.

Bring to boiling point and pour over pears. Cover and bake 20 to 30 minutes in preheated 350 degree oven. Remove cover and cook 10 minutes or until pears are tender. DO NOT OVERCOOK.

Cool in pan. Serve cold but not chilled.

APPLE BAKED ACORN SQUASH

Cut squash in half lengthwise and remove seeds. Place in baking dish and fill centers of squash with cubed apples. Bake covered in 350 degree oven for 30 minutes.

Remove cover. Sprinkle with salt, brown sugar, nutmeg and dot with butter. Continue to bake, uncovered, 45 minutes—or until squash and apples are done.

COUPON

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HONOURS CONVOCATION . . . Marymount College students, Antoinette Ostrowski, Joan Bommarito, Juanita Watson and Joan Gagnon, from left, were awarded top academic recognition at the annual Honours Convocation held on the Palos Verdes campus. Miss Watson is the daughter of the Norman Watsons, 5501 Via del Valle, Torrance and Miss Bommarito is the daughter of Mr. and Mrs. Benedict M. Bommarito, also of Torrance. Mother M. du Sacre Coeur, Marymount's president, presided over the convocation.